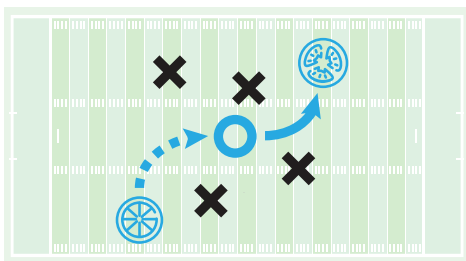


RESTAURANT OPERATORS & MANAGERS:

WE'RE GEARING UP FOR SPRING TRAINING
AND RECRUITING YOU TO ATTEND OUR

2ND FOOD SAFETY SUMMIT!

PLEASE JOIN US TO DISCUSS...



WHAT IS YOUR FOOD SAFETY GAME PLAN?

KEYNOTE ADDRESS:

“HOW DO YOU KNOW FOOD IS BEING PREPARED SAFELY IN YOUR RESTAURANT?”

by Donna Wanucha, Retail Food Specialist with the US FDA

APRIL 30, 2019

HARRIS CONFERENCE CENTER | 3216 CPCC HARRIS CAMPUS DR

RSVP required to attend. Register for the **FREE** event online beginning April 5th:
<http://envhealth.charmeck.org>

Lunch will be served:

Rigatoni with Meat Sauce • Chicken & Broccoli Penne in Cream Sauce
Gluten Free Pasta Primavera • Garden Salad

ALSO FEATURING TOPICS:

**QUARTERBACKING FOR THE BIG GAME;
CATERING STRATEGIES FOR FOOD SAFETY**

*by Chefs Donald Brizes and Robert Brenner, Associate Professors with
Johnson & Wales College of Culinary Arts*

**TACKLING 41°F: DEFENSIVE GAME PLAN FOR ACHIEVING
SAFE COLD HOLDING TEMPERATURES**

by Jessica Perry, REHS and Ryan Michaud, REHS with Mecklenburg County Environmental Health

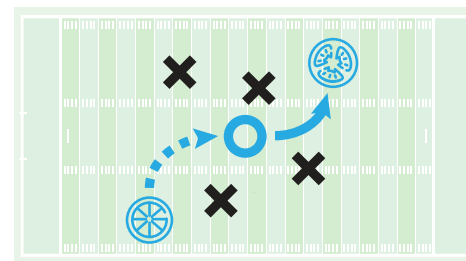
Questions? Contact Amy.Michelone@MeckNC.gov

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